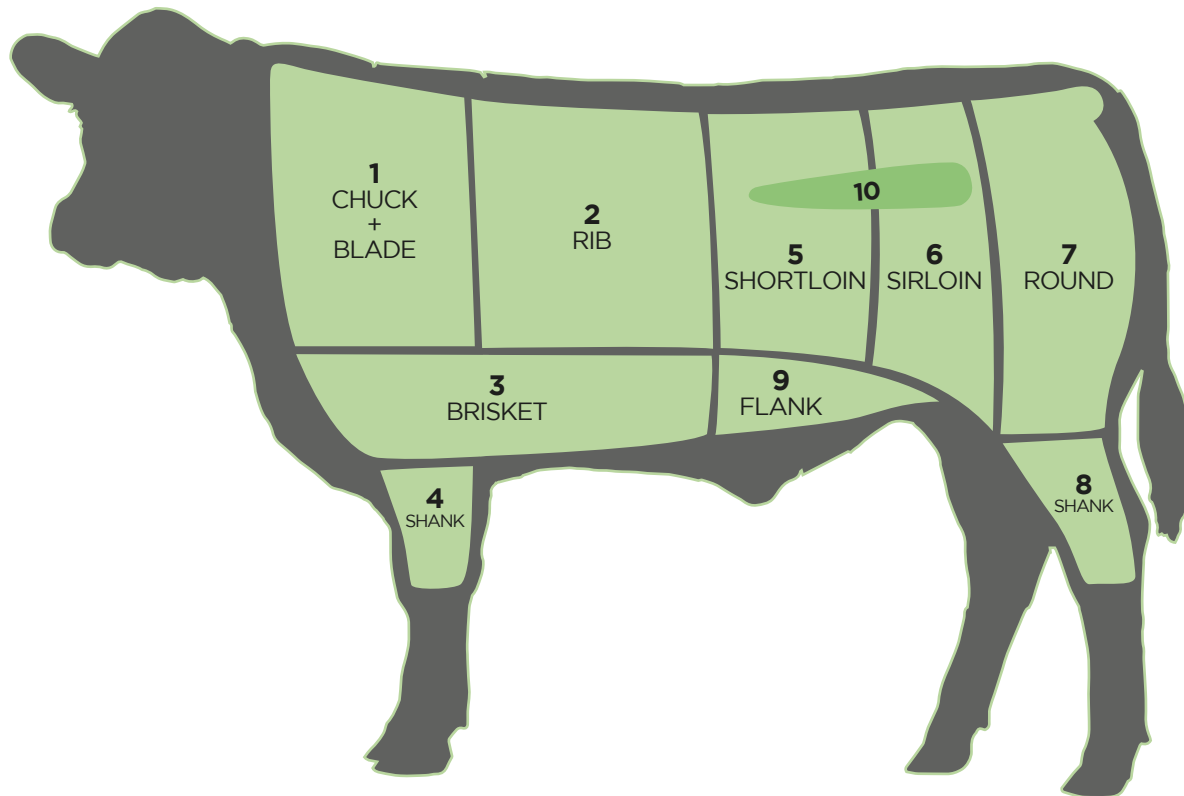


BEEF CUTS



FOREQUARTER CUTS

- 1 CHUCK + BLADE**
 - Chuck Ribs
 - Chuck / Chuck Roll
 - Blade / Bolar Blade / Oyster Blade
 - Chuck Tender
- 2 RIB**
 - Cube Roll
 - OP Ribs
 - Short Ribs
- 3 BRISKET**
 - Point End Brisket
 - Navel End Brisket
- 4 SHANK**
 - Foreshank
 - Bone in / Boneless

HINDQUARTER CUTS

- 5 SHORTLOIN**
 - Shortloin
 - Striploin
- 6 SIRLOIN**
 - Rump
 - Tri-Tip
- 7 ROUND**
 - Topside
 - Knuckle
 - Silverside
 - Eye Round
 - Outside
- 8 SHANK**
 - Hindshank
 - Bone in / Boneless
- 9 FLANK**
 - Flank Steak
- 10 TENDERLOIN**
 - Tenderloin

